Course: Food Customs I **Grade: 10, 11, & 12**
Standard: 11.1.12 **Financial and Resource Management**

Substandard	Content/Activity	Resources	Assessment
A - Evaluate the impact of family resources management on the global community.	**Students will:** 1. Research, write, assemble, implement, and present project that uses family resource management to demonstrate impact on global community. 2. Worksheet. 3. Project.	**Textbook:** **Food for Today** **The World of Food** • Worksheets • Teacher Resource Books • Internet • Overhead Transparencies • Recipes • Food Supplies • Art Supplies	• Teacher Observation • Teacher Prepared Evaluation • Student Notebook/Portfolio • Group Work • Peer Formative & Summative Assessment • Independent Study • Extra Credit Done

Course: Food Customs I **Grade: 10, 11, & 12**
Standard: 11.1.12 **Financial and Resource Management**

Substandard	Content/Activity	Resources	Assessment
D. Evaluate the role of consumer rights and responsibilities in the resolution of a consumer problem through practical reasoning process.	**Students will:** 1. Define Terms. 2. Evaluate a consumer problem or situation in reference to consumer rights and responsibilities. 3. Resolve a consumer problem using practical reasoning process. 4. Worksheet. 5. Test	**Textbook:** **Food for Today** **The World of Food** • Worksheets • Teacher Resource Books • Internet • Overhead Transparencies • Recipes • Food Labels & Products	• Teacher Observation • Teacher Prepared Evaluation • Student Notebook/Portfolio • Group Work • Peer Formative & Summative Assessment • Independent Study • Extra Credit Work

Course: Food Customs I **Grade: 10, 11, & 12**
Standard: 11.1.9 **Balancing Family, Work and Community**

Substandard	Content/Activity	Resources	Assessment
B. Know FCCLA action planning procedure and how to apply it to family, work and community decisions.	**Students will:** 1. Define Terms. 2. List the action planning procedure. 3. Apply the planning procedure to a family, work, and community decision.	• FCCLA Handbook • Worksheet • Teacher Resource Books • Internet • Overhead Transparencies	• Teacher Observation • Student Notebook • Student Assignment • Group Work • Oral Participation

Course: Food Customs I **Grade: 10, 11, & 12**
Standard: 11.2.12 **Balancing Family, Work and Community Responsibility**

Substandard	Content/Activity	Resources	Assessment
C. Analyze teamwork and leadership skills and their application in various family and work situation.	**Students will:** 1. After completing projects individuals will analyze teamwork and leadership skills and their application. 2. Work sheet form. 3. Oral questions and answers.	**Textbook:** **Food for Today** • FCCLA Handbook • Worksheet	• Teacher Observation • Teacher Prepared Evaluation • Student Notebook • Peer Formative & Summative Assessment

Course: Food Customs I **Grade: 10, 11, & 12**
Standard: 11.3.6 **Food Science and Nutrition**

Substandard	Content/Activity	Resources	Assessment
6 - B. Describe safe food handling techniques (e.g. Storage, temperature control, food preparation, conditions that create a safe working environment for food production)	**Students will:** 1. Define terms. 2. Apply food preparation techniques of safe, storage, temperature control, & working environment to given food areas and ethnic areas. (e.g. pies, German, Mexican., French, Irish, Chinese, Italian) 3. Complete worksheets. 4. Research activities of internet. 5. Oral Presentation. 6. Food demonstration. 7. Projects.	**Textbooks:** **Food for Today** **The World of Food** • Workbook • Worksheet Facts • Handouts • Teacher Resources Book • Internet • Overhead Transparencies • Chapter Review Questions • Computer	• Teacher Observation • Evaluation of Job Readiness Competencies • Projects • Class Activities of Worksheet & participation • Student Notebook/Portfolio • Report • Teacher Prepared Evaluation & Tests • Oral Participation & Presentation • Independent Assignment • Homework • Extra Credit Work

Course: Food Customs I **Grade: 10, 11, & 12**
Standard: 11.3.9 **Food Science and Nutrition**

Substandard	Content/Activity	Resources	Assessment
A. Explain how scientific and technological developments enhance our food supply.	**Students will:** 1. Define terms. 2. Apply facts, techniques & procedures to technological developments in the development of projects. 3. Complete worksheets. 4. Workbook activities. 5. Research activities of internet. 6. Oral presentation. 7. Food demonstration. 8. Food preparation technological advances in food.	**Textbooks:** **Food for Today** **The World of Food** • Workbook • Worksheet Facts • Handouts • Teacher Resources Book • Internet • Overhead Transparencies • Chapter Review Questions • Computer	• Teacher Observation • Evaluation of Job Readiness Competencies • Projects • Class Activities of Worksheet & participation • Student Notebook/Portfolio • Report • Teacher Prepared Evaluation & Tests • Oral Participation & Presentation • Independent Assignment • Homework • Extra Credit Work

Course: Food Customs I **Grade: 10, 11, & 12**
Standard: 11.3.9 **Food Science and Nutrition**

Substandard	Content/Activity	Resources	Assessment
B. Identify the cause, effect and prevention of microbial contamination parasites and toxic chemicals in food.	**Student will:** 1. Define terms. 2. Complete worksheets on food safety, sanitation, Food Borne Illnesses types, & causes. 3. Analyze Food Borne Illnesses. 4. Group work. 5. Presentations. 6. Projects.	**Textbooks:** **Food for Today** **The World of Food** • Workbook • Worksheets • Handouts • Teacher Resources Book • Internet • Overhead Transparencies • Chapter Review Questions • Computer	• Teacher Observation • Evaluation of Job Readiness Competencies • Projects • Class Activities of worksheets & participation • Student Notebook/Portfolio • Homework

Course: Food Customs I **Grade: 10, 11, & 12**
Standard: 11.3.6 **Food Science and Nutrition**

Substandard	Content/Activity	Resources	Assessment
C. Analyze factors that effect food.	**Student will:** 1. Define terms. 2. Investigate the psychology of eating and the effect on food choices. (e.g. ethnic background, food meanings, ethnic holidays, senses) 3. Complete worksheet. 4. Worksheet activities. 5. Research activities of internet. 6. Oral presentation. 7. Food presentation.	**Textbooks:** **Food for Today** **The World of Food** • Workbook • Worksheet Facts • Handouts • Teacher Resources Book • Internet • Overhead Transparencies • Chapter Review Questions • Computer	• Teacher Observations • Evaluation of Job Readiness Competencies • Projects • Class Activities of worksheets & participation • Student Notebook/Portfolio • Reports • Teacher prepared evaluation & tests • Oral participation & presentation • Homework

Course: Food Customs I **Grade: 10, 11, & 12**
Standard: 11.3.9 **Food Science and Nutrition**

Substandard	Content/Activity	Resources	Assessment
D. Analyze relationship between diet & disease & risk factors (e.g. calcium and osteoporosis, fat, cholesterol and heat disease; foliate & birth defects; sodium & Hypertension).	**Student will:** 1. Define terms. 2. Investigate and analyze the role of nutrition, nutrients, and diet on health and disease. 3. Complete worksheet. 4. Worksheet activities. 5. Research activities of internet. 6. Projects.	**Textbooks:** **Food for Today** **The World of Food** • Workbook • Worksheet Facts • Handouts • Teacher Resources Book • Internet • Overhead Transparencies • Chapter Review Questions • Computer	• Teacher Observations • Evaluation of Job Readiness Competencies • Projects • Class Activities of worksheets & participation • Student Notebook/Portfolio • Reports • Teacher prepared evaluation & tests • Oral participation & presentation • Independent assignments • Homework • Extra Credit Work

Course: Food Customs I **Grade: 10, 11, & 12**
Standard: 11.3.6 **Food Science and Nutrition**

Substandard	Content/Activity	Resources	Assessment
E. Explain the relationship between calories, nutrients and food input VS. energy output; describe digestion.	**Student will:** 1. Define terms. 2. Analyze their individual calories, nutrients & food input VS. energy output. 3. Worksheet.	**Textbooks:** **Food for Today** • Worksheet • Handouts • Teacher Resources Book • Internet • Computer	• Complete analysis • Notebook assignment • Homework • Peer formative & summative assessment

Course: Food Customs I **Grade: 10, 11, & 12**
Standard: 11.3.9 **Food Science and Nutrition**

Substandard	Content/Activity	Resources	Assessment
F. Hypothesize the effectiveness of the use of meal management principles (e.g. time management, budgetary considerations, sensory appeal, balanced nutrition, safety, sanitation).	**Student will:** 1. Define terms. 2. Apply, practice, and analysis food preparation techniques, while using meal management principles in food laboratories lessons. 3. Completed laboratory sheets. 4. Completed food products 5. Cleaning Sanitation Procedure. 6. Safety project. 7. After food preparation meals in various area will be evaluated. 8. Meal preparation in various ethnic backgrounds.	**Textbooks:** **Food for Today** • Worksheet • Laboratory Sheet • Overhead Transparencies • Recipes • Teacher Resources Book	• Teacher Observations • Evaluation of Job Readiness Competencies • Student Notebook/Portfolio • Complete project of food preparation technique • Complete evaluation

Course: Food Customs I **Grade: 10, 11, & 12**
Standard: 11.3.9 **Food Science and Nutrition**

Substandard	Content/Activity	Resources	Assessment
G. Analyze the application of physical & chemical changes that occur in food during preparation and preservation.	**Student will:** 1. Define terms. 2. Use the interdisciplinary approach of science when analyzing the chemical changes in food during food preparation. 3. Completed laboratory sheets. 4. Completed food products 5. Evaluation.	**Textbooks:** **Food for Today** **The World of Food** • Worksheet • Laboratory Sheet • Recipes • Teacher Resources Book	• Teacher Observations • Evaluation of Job Readiness Competencies • Student Notebook/Portfolio • Group Work • Complete project of food preparation technique • Completed evaluation